

Tortilla Recipe 1st Place Winner

Alexander D, age 8
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"Ham Sandwich Rocket"



Ingredients

1 12-inch flour tortilla
1 8-inch flour tortilla
About 1/8 to 1/4 pound deli ham, sliced thin
2 baby corn cobs
1 straight bean sprout
Curled up Nacho Cheese Doritos® tortilla chips
1 sugar ice cream cone
1 roll of fruit-by-the-foot, red
Peanut butter

Body of rocket:

Microwave 12-inch tortilla for 10 second or until it is pliable. Cut rounded edges off, forming a rectangle or square. Place ham on tortilla and roll up tightly. Seal with peanut butter.

Top of rocket:

Break off bits of sugar cone until left with about 2/3-inch long section from the tip. Lightly spread peanut butter over cone. Microwave 8-inch tortilla for 10 seconds to make it pliable. Cut slit in tortilla from outside edge to center. Wrap tortilla around cone, using peanut butter to seal edges, cutting off any excess. Trim tortilla to about 2 inches past cone on bottom.

Construction:

Place cone on top of ham sandwich, with cone overlapping sandwich on the outside. Trim overlap to 1/2 inch, and seal with peanut butter. Cover seam with fruit rollup, cut to fit diameter of sandwich. Seal roll-up with peanut butter, making sure to align roll-up seam with sandwich seam. Add two more roll-up stripes for decoration on body of sandwich/rocket. With knife, carve out small hole in top of ice cream cone to make room for bean sprout. Place sprout in hole. Attach 1 baby corn cob (booster rockets) to each side of rocket, at base, with peanut butter. Place curled Doritos in bottom of sandwich (flame), sticking end in crevices or tortilla/ham roll-up.